

FROM THE GRILL

CHICKEN MARSALA

Marinated chicken breast with sautéed mushrooms, caramelized onion and a marsala wine sauce. Served with garlic mashed potatoes and sautéed spinach. L \$11.99 / D \$14.99

CHICKEN PIEMONTESE

Grilled chicken breast stuffed with imported Italian ham and smoked provolone and gouda cheeses. Topped with a lemon-basil butter sauce and served with sautéed asparagus and roasted herb potatoes. L \$11.99 / D \$14.99

GRILLED CHICKEN PIETRO

Grilled chicken breast marinated in balsamic vinegar, Dijon mustard, rosemary and a touch of honey. Served with sautéed portobello mushrooms and seasonal vegetables. L \$11.99 / D \$14.99

GRILLED PORK CHOPS WITH

PARMESAN-GORGONZOLA BUTTER*

Marinated pork chops, grilled and topped with a mild parmesan-gorgonzola butter. Served with sautéed vegetables and garlic mashed potatoes. D \$16.99

FILET MIGNON*

An 8 oz. filet mignon grilled to perfection and served with a sun-dried tomato cream sauce, sautéed mushrooms, asparagus, cherry tomatoes and garlic mashed potatoes. D \$21.99

FILET MIGNON & SHRIMP OREGANATA*

A grilled to order 4 oz. petite filet and our oven-roasted shrimp in an oregano and garlic breadcrumb crust. Served with sautéed asparagus and garlic mashed potatoes. D \$19.99

N.Y. STRIP*

Aged center cut N.Y. strip grilled to perfection, topped with a pizzaiola sauce of peppers, onion, garlic, marinara sauce, capers and Kalamata olives. Served with garlic mashed potatoes. D \$21.99

DESSERTS

ALL DESSERTS - \$5.99

TIRAMI SU

Espresso and liqueur-soaked ladyfingers layered with a mascarpone mousse.

SUE'S CHOCOLATE CHIP BANANA PARADISO

Chocolate chip banana cake served with vanilla ice cream and milk chocolate sauce.

WHITE CHOCOLATE BREAD PUDDING

A decadent interpretation of the classic made with rich, buttery brioche bread. Simply delicious!

CANNOLI

Two large pastry shells filled with sweet ricotta and finished with shaved chocolate and pistachios.

BANANAS FOSTER

Delicate banana-filled crepes topped with caramel rum sauce and almond biscotti. Served with vanilla ice cream.

LEMON TOWER CAKE

Three layers of moist lemon cake with a creamy lemon frosting. Served with our homemade vanilla-lemon cream sauce and garnished with fresh strawberries.

WARM APPLE CROSTATA

Sautéed apples with cinnamon and raisins baked in a flaky pastry crust. Served with vanilla ice cream and homemade caramel rum sauce.

NEW YORK STYLE CHEESECAKE

Served with fresh strawberries and whipped cream.

TORTA CIOCCOLATA

A chocolate lover's dream - dense chocolate cake served warm with vanilla ice cream.

BIAGGI'S PRONTO PACK

PRONTO PACK FROM BIAGGI'S

\$30.00
We've made it easy to enjoy the great taste of Biaggi's at home ... or on the go. Perfectly-sized to serve 4 - 5 people, our Pronto Pack includes the salad and pasta of your choice and our freshly baked bread with Biaggi's Butter for dipping.

PICK YOUR SALAD

House • Caesar

PICK YOUR PASTA

Farfalle Alfredo • Rigatoni alla Bolognese • Ziti al Forno
Rigatoni alla Toscana • Spaghetti & Meatballs • Penne Sardi
Spaghetti Marinara

BIAGGI'S PARTY PANS

READY TO SERVE IN FOIL PANS.

PARTY - PANS ARE SIZED FOR 8 - 12 GUESTS DEPENDING ON THE USE.

SALADS

CAESAR SALAD	\$45.00
HOUSE SALAD	\$45.00
SPINACH SALAD	\$50.00
MESSINA SALAD	\$50.00
CHOPPED CHICKEN SALAD	\$60.00
VENETIAN CHICKEN SALAD	\$60.00

PASTA & ENTRÉES

LASAGNA BOLOGNESE	\$65.00
ZITI AL FORNO	\$70.00
RIGATONI ALLA TOSCANA	\$65.00
FARFALLE ALFREDO	\$70.00
RIGATONI ALLA BOLOGNESE	\$65.00
SPAGHETTI MARINARA	\$55.00
CHICKEN PARMESAN	\$75.00
EGGPLANT PARMESAN	\$65.00
CHICKEN MARSALA	\$75.00
CHICKEN PIETRO	\$75.00
GRILLED PORK CHOPS	\$80.00

24 HOURS ADVANCE NOTICE REQUESTED FOR ALL PARTY - PANS

CANCELLATIONS ACCEPTED IF MADE 24 HOURS IN ADVANCE



WE PROUDLY SERVE PEPSI PRODUCTS

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN (SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH) REDUCES THE RISK OF FOODBORNE ILLNESSES. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

Colorado Springs, Colorado 719.262.9500

Loveland, Colorado 970.663.0100

Algonquin, Illinois 847.658.5040

Bloomington, Illinois 309.661.8322

Champaign, Illinois 217.356.4300

Deer Park, Illinois 847.438.1850

Naperville, Illinois 630.428.8500

Evansville, Indiana 812.421.0800

Fort Wayne, Indiana 260.459.6700

Cedar Rapids, Iowa 319.393.6593

Davenport, Iowa 563.344.2103

West Des Moines, Iowa 515.221.9900

Eden Prairie, Minnesota 952.942.8555

Maple Grove, Minnesota 763.416.2225

Ridgeland, Mississippi 601.354.6600

Omaha, Nebraska 402.965.9800

Victor, New York 585.223.2290

Perrysburg, Ohio 419.872.6100

Cary, North Carolina 919.468.7229

Salt Lake City, Utah 801.596.7222

Madison, Wisconsin 608.664.9288

Our entire menu is available for take-out.

Our special events room can accommodate a wide variety of group sizes.

Whenever possible, we will be happy to accommodate your taste or dietary needs.

Gluten-Free items available.

Gift cards are available in any denomination.

Prices subject to change.

BIAGGI'S
RISTORANTE ITALIANO

• TAKE-OUT •

APPETIZERS

STUFFED MUSHROOMS

Stuffed and seasoned with Italian sausage, spinach, garlic, white wine and herbed butter. \$7.99

CALAMARI FRITTI

Tender calamari lightly breaded, fried and served with fresh tomato sauce and Italian salsa. \$8.99

BRUSCHETTA CLASSICO

Oven-toasted Italian bread topped with plum tomatoes, sweet basil, garlic and fresh mozzarella drizzled with a balsamic vinegar glaze. \$6.99

SHRIMP AMALFI

Tender, flash-fried shrimp tossed in a creamy, tangy sauce and served over a bed of crisp lettuce. \$8.99

CRAB AND LOBSTER DIP

A rich, creamy blend of crab and lobster baked with spinach, artichoke and mascarpone cheese. Served with herbed flat bread for dipping. \$8.99

FRIED RAVIOLI

Homemade spinach and ricotta cheese-filled ravioli lightly fried and served with a scallion cream sauce. \$6.99

CARPACCIO *

Delicate beef tenderloin thinly sliced and served raw with capers, arugula, red onion, extra virgin olive oil and imported Parmigiano Reggiano cheese. \$8.99

MUSSELS IN TOMATO-GARLIC BROTH

A full pound of delicately simmered mussels in a tomato-garlic-white wine broth. \$8.99

TOMATO MOZZARELLA CAPRESE

Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and cured black olives splashed with extra virgin olive oil and aged balsamic vinegar. \$7.99

ANTIPASTI TRIO

A generous sampling of our most popular appetizers including calamari fritti, stuffed mushrooms and bruschetta classico. Served with fresh tomato sauce and Italian salsa. \$16.99

PIZZA & STROMBOLI

FRESHLY PREPARED HANDMADE DOUGH

Enjoy as an entrée or as an appetizer ... they're perfectly-sized for sharing!

CHICKEN PICCANTE PIZZA

Spicy grilled chicken, smoked bacon, leeks, Montchevré goat cheese and our Italian cheese blend. \$9.99

SAUSAGE PIZZA

Italian sausage, tomato sauce, caramelized onion and our Italian cheese blend. \$9.99

MEDITERRANEAN PIZZA

Vegetarian with red and green peppers, onion, mushrooms, black olives and our Italian cheese blend. \$8.99

PEPPERONI PIZZA

Pepperoni, fresh tomato sauce and our Italian cheese blend. \$9.99

MARGHERITA PIZZA

Traditional preparation with fresh tomato sauce, basil and our Italian cheese blend. \$8.99

PEPPERONI & CHEESE STROMBOLI

Our "rolled pizza" filled with pepperoni, sautéed spinach and our Italian cheese blend. Sliced and served with fresh marinara sauce. \$9.99

SAUSAGE & CHEESE STROMBOLI

Our "rolled pizza" filled with Italian sausage and our Italian cheese blend. Sliced and served with fresh marinara sauce. \$9.99

SOUPS & SALADS

TUSCAN MINESTRONE SOUP

Traditional Tuscan-style soup with assorted vegetables and white beans. \$4.99

SHERRY TOMATO SOUP

Italian-style tomato cream soup with a touch of sherry wine. Garnished with our homemade parmesan croutons. \$4.99

CHICKEN FLORENTINE SOUP

Rich cream of chicken soup with fresh spinach and a hint of garlic. \$4.99

SOUP OF THE DAY \$4.99

HOUSE SALAD

Mixed greens, carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing. \$4.99 / \$7.99

CAESAR SALAD

Romaine lettuce tossed with our homemade Caesar dressing and fresh parmesan croutons. \$4.99 / \$7.99

SPINACH SALAD

Tender spinach leaves tossed in our sun-dried tomato-bacon dressing. Topped with gorgonzola cheese, red onion and hard-boiled egg. \$5.99

ROASTED BEET AND ARUGULA SALAD

Fresh beets roasted with a citrus vinaigrette and honey marinade and served with arugula, avocado, sun-dried cherries and spicy walnut crusted Montchevré goat cheese. \$6.99

WEDGE SALAD

A wedge of crisp iceberg lettuce topped with our homemade blue cheese dressing, crispy bacon, diced tomatoes and red onion. \$5.99

MESSINA SALAD

Field greens, sliced cucumbers, tomatoes, olives, capers, red onion and feta cheese splashed with red wine vinegar and olive oil. \$5.99

HALF & HALF*

Your choice of two of the following items. \$8.99

- ♦ Bowl of Soup - Unlimited refills.
- ♦ Half Salad - House, Caesar, Spinach, Wedge or Messina. Unlimited refills.
- ♦ Half Sandwich.

ENTRÉE SALADS

CHOPPED CHICKEN SALAD

Iceberg lettuce, grilled chicken, tomatoes, avocado, gorgonzola cheese, crispy bacon and red onion tossed in our special house dressing. \$11.99

VENETIAN CHICKEN SALAD

Mixed greens tossed with grilled chicken, red peppers, carrots, gorgonzola cheese, apples, toasted walnuts and a black raspberry vinaigrette. \$11.99

FILET MIGNON SALAD

Three grilled petite filet medallions served with mixed greens, gorgonzola cheese, grilled vegetables and cherry tomatoes tossed in a citrus vinaigrette. \$13.99

SEARED SALMON SALAD

Fresh salmon fillet hand-cut by our Chef and seared on iron with a fennel seed / black peppercorn crust. Served over mixed greens tossed with red onion, cherry tomatoes, capers, fresh feta cheese and a lemon vinaigrette. \$12.99

*LUNCH ITEM ONLY

PASTA

LASAGNA BOLOGNESE

Pasta layered with our hearty bolognese and a three-cheese cream sauce then baked until golden. \$12.99

FETTUCCINI WITH LOBSTER

Black fettuccini tossed with lobster, wild mushrooms and a homemade lobster cream sauce. \$15.99

ZITI AL FORNO

Savory shrimp and chicken baked in a lobster cream sauce with Italian cured ham, red onion and our Italian cheese blend. \$14.99

PENNE SARDI

Penne pasta tossed with grilled chicken, wild mushrooms, caramelized onions and a sun-dried tomato cream sauce. Finished in the oven with a topping of crispy garlic and oregano seasoned breadcrumbs. \$13.99

CHICKEN CANNELLONI

Fresh pasta filled with roasted chicken, fresh ricotta cheese and spinach. Finished with Alfredo and a touch of tomato sauce. \$13.99

SHRIMP AND CRAB CANNELLONI

Spinach pasta filled with shrimp, crab meat, ricotta cheese and spinach. Baked in a rich lobster-tomato cream sauce. \$15.99

CAPELLINI DI MARE

Angel hair pasta, large shrimp, scallops and calamari sautéed in a spicy tomato-vegetable sauce and topped with mussels and Little Neck clams. \$16.99

BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash-filled ravioli tossed in a brown-butter-sage sauce with toasted walnuts, diced butternut squash and parmesan cheese. \$12.99

FARFALLE ALFREDO

Grilled chicken, bowtie pasta, roasted peppers, crispy Italian cured ham, sautéed red onion and peas tossed in our Alfredo sauce with Asiago cheese. \$13.99

SPAGHETTI AND MEATBALLS

Spaghetti with homemade meatballs and fresh marinara sauce. \$12.99

RIGATONI ALLA TOSCANA

Large tube pasta sautéed with Italian sausage, roasted peppers, onion and tomato sauce. Topped with garlic-herb Montchevré goat cheese and basil. \$12.99

LINGUINI WITH CLAMS

Little Neck clams sautéed in a garlic-herb butter and tossed in a white wine clam sauce with tender asparagus. \$13.99

RIGATONI ALLA BOLOGNESE

Large tube pasta tossed with our hearty meat sauce, Italian sausage and a touch of cream. \$12.99

RAVIOLI QUATTRO FORMAGGI

HOMEMADE ravioli filled with a blend of ricotta, parmesan, romano and blue cheeses. Tossed in our four-cheese cream sauce with a touch of fresh basil and pine nut pesto and served over fresh tomato sauce. \$13.99

SPAGHETTI MARINARA

Spaghetti with a simple and aromatic marinara sauce, fresh mozzarella and basil. \$10.99

PASTA & SALAD*

\$8.99

- ♦ Half Pasta - Your choice of any of our delicious pasta selections.
- ♦ Half Salad - House, Caesar, Spinach, Wedge or Messina. Unlimited refills.

SANDWICHES & PANINI

AVAILABLE AT LUNCH ONLY - \$8.99

All sandwiches are served with our old-fashioned cucumber and onion salad and your choice of french fries or Biaggi's homemade potato chips.

BIAGGI'S CLUB

Smoked turkey, Swiss cheese, applewood smoked bacon, alfalfa sprouts and sun-dried tomato mayonnaise on nine-grain bread.

SMOKED TURKEY AND AVOCADO

Smoked turkey, avocado, Swiss cheese, red onion, lettuce, tomato and our special house dressing. Served warm on a soft baguette.

CHICAGO-STYLE ITALIAN BEEF

Tender slices of slow-roasted beef seasoned with Italian herbs and served with roasted peppers, sautéed onion and mozzarella cheese.

SMOKED TURKEY PANINI

Smoked turkey, smoked gouda cheese, applewood smoked bacon and fresh green onion. Served warm on grilled Italian bread.

GRILLED VEGETABLE PESTO PANINI

Grilled zucchini, yellow squash, red onion, carrots, fresh mozzarella and our basil-pine nut pesto. Served warm on grilled Italian bread.

CHICKEN AND GOAT CHEESE PANINI

Grilled chicken breast, herb-flavored Montchevré goat cheese, roasted red peppers, hickory smoked bacon and fresh tomato basil salsa. Served warm on grilled Italian bread.

CHEF'S SPECIALTIES

CHICKEN PARMESAN

Breast of chicken delicately breaded, lightly fried and baked with tomato sauce and mozzarella. Served with spaghetti topped with our garlic Alfredo sauce. L \$11.99 / D \$14.99

Eggplant Parmesan

Fresh eggplant delicately breaded, lightly fried and baked with tomato sauce and mozzarella. Served with spaghetti topped with our garlic Alfredo sauce. L \$9.99 / D \$13.99

VEAL PARMESAN *

Tender veal cutlets lightly breaded, fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce. D \$17.99

TILAPIA FLORENTINE

Tender fillet of fresh tilapia seared on iron and served with angel hair pasta tossed with fresh spinach, sun-dried tomatoes, pine nuts and a white wine butter sauce. L \$11.99 / D \$15.99

GARLIC SHRIMP OREGANATA

Oven-roasted shrimp in an oregano and garlic breadcrumb crust. Served with capellini tossed in a fresh tomato-basil sauce. D \$15.99

CHILEAN SEA BASS

Fresh fillet of moist and flaky Chilean sea bass brushed with herb-garlic oil and seared on iron. Served with a roasted red pepper cream sauce, sautéed spinach and garlic mashed potatoes. L \$12.99 / D \$20.99

LOBSTER AND SHRIMP STUFFED ORANGE ROUGHY

Baked fillet of tender Pacific Ocean orange roughy stuffed with a lobster, shrimp, vegetable and sherry wine mixture. Topped with a lobster-tomato cream sauce and served with sautéed asparagus. L \$12.99 / D \$18.99

SALMON & SHRIMP MILANESE

Fresh fillet of fennel seed / black peppercorn crusted salmon seared on iron. Served with large grilled shrimp, creamy Italian rice with asparagus and saffron and a lemon-basil butter sauce. L \$12.99 / D \$17.99

BAISED SHORT RIBS WITH MUSHROOM TORTELLONI *

Boneless beef short ribs braised with vegetables, garlic, rosemary and red wine. Served with creamy risotto Milanese and mushroom tortelloni tossed in a brown-butter-sage sauce. D \$17.99